

**STATE OF WISCONSIN
POSITION STANDARD**

MEAT SAFETY CONSULTANT

I. INTRODUCTION

A. Purpose and Use of this Classification Specification

This classification specification is the basic authority (under ER 2.04, Wis. Adm. Code) for making classification decisions relative to present and future positions located primarily within the Department of Agriculture, Trade and Consumer Protection's Food Division, responsible for providing advanced level technical inspections, blueprint review and on-site consultation to private industry and regional DATCP staff in areas of building design, construction, installation and operation to foster and enforce compliance with Wisconsin's meat inspection laws.

This classification specification will not specifically identify every eventuality or combination of duties and responsibilities of positions that currently exist, or those that result from changing program emphasis in the future. Rather, it is designed to serve as the framework for classification decision-making in this occupational area.

B. Inclusions

This classification encompasses positions primarily in the Department of Agriculture, Trade and Consumer Protection's Food Division performing on-site consultation to private industry and regional DATCP staff in areas of building design and materials and equipment design, construction and installation involving the promotion, enforcement, and compliance with Wisconsin's meat inspection laws to ensure that meat, poultry and meat food products are safe, wholesome, disease-free, and properly labeled. Wisconsin's meat inspection program must meet standards equal to the Federal meat inspection program administered by the United States Department of Agriculture (USDA). Consultants investigate violations of State and Federal laws which may result in civil or criminal penalties; investigations may also result in charges under the general criminal code, even though DATCP is not directly responsible for enforcing the general criminal code.

C. Exclusions

Excluded by this classification specification are positions responsible for spending a majority (i.e., 50% or more) of their work time in the performance of the following duties and functions:

1. Inspections or investigations fostering and enforcing laws, regulations, and standards in non-meat food and other agribusiness fields;
2. Veterinary or professional work in the pathology or diagnostic area;
3. Investigations related to civil violations of state and federal laws, rules, and regulations;
4. Inspections or investigations pertaining to felony criminal violations;
5. Supervisory and managerial duties as statutorily defined; and

6. All other positions which are more appropriately identified by other series.

D. Entrance Into this Classification

Employees enter this classification by competitive examination.

II. DEFINITION

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Under general supervision, these positions perform advanced level technical assistance and oversight work in an assigned region of the state involving the promotion, enforcement and compliance with laws, regulations, codes, and standards involving meat, poultry and meat products. Employees in this class review blueprints of meat processing operations to assure the safety and efficacy of the construction of facilities in relation to meat inspection standards; determine that meat products are formulated in compliance with regulations and standards; instruct inspection staff in product formulation, labeling, reinspection, smoke and cook controls and the net weight program, assist regional management in critical program areas to assure regional compliance and uniformity with department and USDA Food Safety and Inspection Services program objectives; and determine that meat products are labeled in compliance with existing regulations and standards. Employees in this class perform technical inspection activities; train, guide, and assist meat safety inspectors; and serve as the technical and program specialist in an assigned area of the state providing assistance in all phases of the meat inspection program, including slaughter, sanitation, meat processing, labeling inspection, and compliance activities.

While employees in this class may also perform duties of lower level Meat Safety Inspectors, such duties would not be performed the majority of the time (i.e., such duties should be performed for less than 50% of the time).

III. QUALIFICATIONS

The qualifications required for this classification will be determined on a position-by-position basis at the time of recruitment. Such determinations will be based on an analysis of the goals and worker activities performed and by an identification of the education, training, work, or other life experience(s) which provide reasonable assurance that the knowledge and skills required upon appointment have been acquired.